

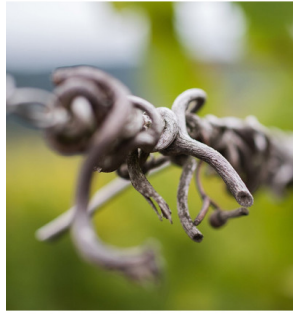
BESTHEIM

LATE HARVEST AND SÉLECTION DE GRAINS NOBLES

Pinot Gris Late Harvest

A delicate alchemy!

It distinguishes itself by the concentration of the candied fruit notes of this sweet nectar reflecting the heart that the winegrowers have put into its elaboration.



Serving

8° to 10°



Conservation

+ 10 years



Ageing

long ageing on fine lees



IDENTITY

The Late Harvest is the fruit of exceptional years that allow us to obtain over-ripe grapes harvested at the end of autumn from parcel selections. Only the four so-called noble grape varieties are allowed: Riesling, Muscat, Pinot Gris and Gewurztraminer.

WINEMAKING

Pressing of whole botrytised grapes. Strict settling for juice clarity. Alcoholic fermentation in stainless steel tanks, followed by a maturing on fine lees for more than 6 months.



Gold dress



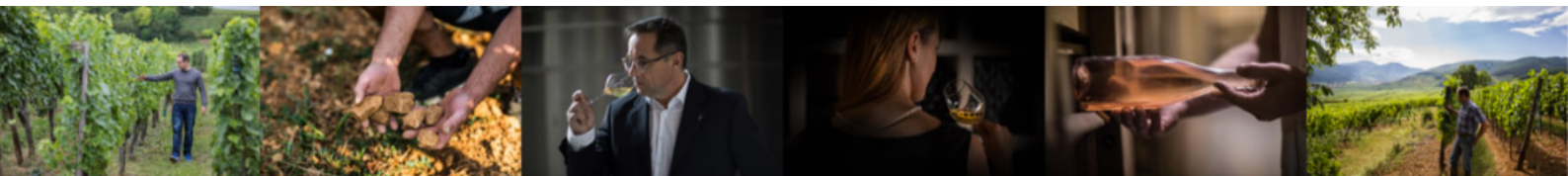
Very complex, with candied fruits, dried apricot and smoke.



Ample and generous wine embalming the palate with its notes of dried fruit.

FOOD & WINE PAIRING: WHICH MEAL WITH THE PINOT GRIS LATE HARVEST?

The Pinot Gris Late Harvest will offer a beautiful harmony with a foie gras with wine confit, a "nougat-honey" ice cream or a fruit-based dessert.



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.